

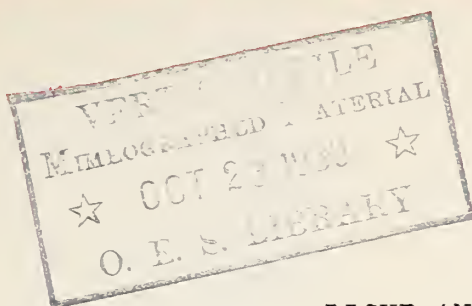
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LIGHT AND VENTILATION FOR THE FARM KITCHEN

Good ventilation and light are necessities in a kitchen. A cross current of air keeps the kitchen cool and carries off food odors. Windows in two side walls are needed, or one or two windows in one wall and a door in another. The outside door should have a screened transom for ventilation. If the kitchen is at all dark, having the upper half of the outside door glass would add needed light.

When the windows extend as near to the ceiling as possible, they help to carry off hot air and food odors when opened from the top. They should be screened from top to bottom. Another point about setting windows high in a kitchen is that other equipment may be placed beneath them. High windows give good lighting in the daytime. Good artificial lights, arranged to prevent glare, are also needed.

As a further aid to kitchen lighting, the walls should be light colored. Glaring white is not usually liked, but light tans and grays with enough yellow to give them life are satisfactory. They are neutral, do not show soil easily, and yet reflect considerable light.

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